

# Desserts

£

A full dessert menu is available on request.

Cheesecake of the day	9.5
Chocolate brownie with vanilla ice cream	9.5
Selection of ice creams & sorbets ve option	9
Fruit salad	9
Selection of British & French cheeses Chutney & crackers	9.5

# Tea & Coffee

## English breakfast

With a strong refreshing flavour & golden colour, a unique blend sourced from Rwanda & Kenya.

## Earl Grey

Bright & fragrant, blended with bergamot oil to give a distinctive flavour of citrus & spicy floral notes.

## Peppermint

Fresh, invigorating, perfect as an after-dinner digestif & caffeine free.

## Red berry & flower

A blend of sweet red berries & hibiscus. Fruity, refreshing, rich in anti-oxidants & caffeine free.

## Camomile

A delicate smooth & soothing infusion, aiding digestion, promoting sleep & caffeine free.

## Lemongrass & ginger

Elevate your mood with this warming herbal tea. Lively, spicy & caffeine free.

## Green tea

A purifying & restorative traditional green tea, rich in anti-oxidants to restore natural balance.

## Decaffeinated breakfast

A delicious decaffeinated breakfast tea bursting with flavour.

Tea	4	Café latte	4.5
Espresso	3.5	Americano	4.25
Double espresso	4.25	Hot chocolate	4.5
Cappuccino	4.5	Mochaccino	4.75

DP125126/W3/26



# Lounge

## MENU



@reigatemanor

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REIGATE MANOR  
SURREY



REIGATE MANOR  
SURREY

## Fresh Sandwiches £

All served with salad & crisps  
Available on white, brown or gluten-free bread

Avocado, tomato & cucumber <b>ve</b>	10.5
Beef pastrami, Emmental & gherkin mayonnaise	11.5
Ham, lettuce & tomato	10.5
Coronation chicken	10.5
Smoked salmon & cream cheese	12.5

## Hot Sandwiches & Wraps

All served with salad and chips

<b>Reigate Manor club sandwich</b>	16
Chicken, bacon, lettuce & tomato with fried egg Choice of white, brown or gluten free bread	
<b>Beer battered fish finger ciabatta</b>	16
Tartare sauce	
<b>Sweet chilli chicken wrap</b>	15
Chicken, Emmental, salad & garlic mayonnaise	
<b>Halloumi wrap <b>v</b></b>	14.5
Fried halloumi, tomato salsa & salad	

## Toasties

All served with salad & crisps  
Available on white, brown or gluten-free bread

<b>Cheddar cheese <b>v</b></b>	12
<b>Cheddar &amp; ham</b>	12.5
<b>Beef pastrami &amp; Emmental</b>	13

LOUNGE MENU FOOD IS SERVED FROM 11AM UNTIL 9PM

COLD SANDWICHES ARE AVAILABLE 24 HOURS.

A TRAY CHARGE OF £5 WILL BE ADDED TO ALL ROOM SERVICE ORDERS.

## Snacks & Starters £

<b>Chef's seasonal soup of the day <b>ve</b></b>	9
<b>Ham hock terrine</b>	10
Poached egg, crispy potatoes	
<b>Vegetable spring roll <b>v</b></b>	9
Sweet chilli dip	
<b>Smoked salmon crostini</b>	10
Pickled cucumber & crème fraîche	
<b>Spicy chicken wings</b>	9
Garlic mayonnaise	
<b>Deep fried Brie bites <b>v</b></b>	8.5
Red onion jam	

## Burgers

All served with salad in a pretzel bun & chips

<b>Beefburger with garlic mayonnaise</b>	21
ADD: bacon £4	
<b>Cajun chicken burger with garlic mayonnaise</b>	20
<b>Vegan burger <b>ve</b></b>	19

## Curries

Traditional homemade curries served with a naan bread,  
basmati rice, poppadoms & mango chutney

<b>Chicken tikka masala</b>	20
Tomato & onion gravy, light spices & cream	
<b>King prawn korma</b>	22
Tomato, onion & ginger gravy, light spices & cream	
<b>Mixed vegetable chickpea masala <b>ve</b></b>	19
Tomato, coriander, fenugreek & onion gravy	

**v : vegetarian   ve : vegan   v/ve option : available on request**

## Mains £

<b>Steak pie</b>	20
Mash, seasonal vegetables, gravy	
<b>Fish &amp; chips</b>	20
Pilgrim Brewery battered haddock with garden peas	
<b>Caesar salad</b>	15
Caesar dressing, anchovies	
ADD: grilled fish of day £6	
grilled chicken £6	
pan-fried prawns £6	
<b>Cumberland sausages</b>	18
Mash, seasonal vegetables, onion gravy	
<b>Gnocchi <b>v</b></b>	18
Cherry tomatoes, spinach, parmesan	
<b>Pan seared fish of the day</b>	23
Warm potato & asparagus salad, garlic butter	
<b>8oz rib-eye steak</b>	34
Grilled mushroom & tomato, peppercorn sauce, chunky chips (£8 supplement charge applies for dinner inclusive guests)	

## Sides

<b>Bowl of chips</b> ADD: cheese £2	6
<b>Bowl of house salad</b>	5
<b>Garlic bread</b> ADD: cheese £2	5
<b>Onion rings</b>	6
<b>Bowl of seasonal mixed vegetables</b>	5

Dinner inclusive guests have an allowance of  
£32 for 2 courses and £39 for 3 courses

PLEASE ADVISE US OF ANY FOOD ALLERGIES AND INTOLERANCES.

ALL FOOD IS PREPARED IN KITCHENS WHERE ALLERGENS ARE  
PRESENT AND CROSS-CONTAMINATION MAY OCCUR.